



CHRISTMAS BUFFET

Minimum 30 guests

(Please note - a table banquet of the below menu is available for 15-25 guests)

BUFFET 1 \$25pp	BUFFET 2 \$35pp	BUFFET 3 \$50pp
Choose: 1 Main 1 Pasta 2 Veg 1 Salad 1 Dessert	Choose: 2 Main 1 Pasta 2 Veg 2 Salad 2 Dessert	Choose: 3 Main 1 Pasta 3 Veg 3 Salad 2 Dessert

All options include Chef Selection Bread and Dips to start

Mains

Maple Rosemary Roast Pork served with a spiced cranberry Sauce (GF)
Herbed Roast Beef with your choice of horseradish cream or a rich beef jus (GF)
Roast Turkey served with onion and sage stuffing and gravy
Oven Roasted Honey Baked Ham (GF)
House Smoked Beef Short Ribs (GF)
Macadamia Crusted Barramundi with lemon butter
Vegan mushroom and Garlic Rice (V)(GF)

Pasta

Pumpkin and Spinach Lasagne (V)
Seafood Linguine
Tomato and Herb Tortellini (V)
Chicken and Mushroom Scallopine
(GF pasta options available)

Vegetables

Creamy Potato Bake (GF)(V)
Broccoli and Cauliflower Gratin
Roasted Herbed Potatoes with Spiced Pumpkin (GF)(V)

Fresh Steamed vegetables with Garlic Butter(GF)(V)
Ratatouille (GF)(V)

Salads

Quinoa pomegranate and almond salad (GF) (V)
Caesar Salad
Festive Potato Salad with bacon and sour cream (GF)
Fresh Garden salad with a light vinaigrette (GF) (V)
Purple Cabbage Slaw (GF) (V)

Desserts

Selection of Seasonal Fruits and Cheeses (GF)
Plum pudding with Brandy custard
Pavlova with Summer Fruits(GF)
Egg Nog Cheesecake
Christmas Treats Platter including Rum balls and White Christmas

Add Kids Meal - \$8pp

Fish & Chips
Chicken Tenders & Chips



ALTERNATE DROP 20+ GUESTS

TWO COURSE \$40pp

THREE COURSE \$45pp

Choose two options for each course -

STARTERS

LEMON & PEPPER CALAMARI(GF) (DFR)

BRUSCHETTA (GFR) (DFR)

BUFFALO WINGS

MAINS

STUFFED CHICKEN MIGNON (GFR)

chicken breast wrapped in bacon stuffed with cream cheese, marinated capsicum & fresh herbs,
served with steakhouse chips & garden salad

ATLANTIC SALMON (DFR)

with pearl cous cous and roasted vegetables & topped with Greek yogurt

SMOKEY BEEF SHORT RIBS (GFR) (DF)

house smoked beef short ribs & house made BBQ sauce with chips and coleslaw

HALOUMI, MUSHROOM & PUMPKIN SALAD (V)(GF)(DF)

grilled haloumi with roasted mushrooms, red onion, pumpkin, tomatoes, rocket & chickpeas
drizzled with caper & lemon dressing

TOMATO & HERB TORTELLINI (V)

spinach & ricotta tortellini in a tomato & herb sauce

DESSERT

CHOC MUD CAKE WITH MINT CHOC GANACHE

LEMON CHEESECAKE

PANNA COTTA

CHOC MOUSSE